

1    **ABSTRACT OF THE DISCLOSURE**

2            A method of extracting isoflavon from soybeans or residuum of  
3    soybeans, the method includes: a pulverizing process, a fermenting process, a  
4    first filtering process, an extracting process, a second filtering process, and at  
5    least one drying process. By fermenting the soybeans, cell walls on seed coats  
6    of the soybeans are destroyed to release a high level of isoflavon in the  
7    extracting process to achieve a high production rate of isoflavon powder and  
8    to result in a low manufacturing cost. Moreover, fermented solid obtained  
9    from the second filtering process contains a high level of soybean enzyme that  
10   is suitable to be processed to generate high added-value feeding material.